

Johnson Estate 50th Anniversary Special Thanksgiving Open House

Featured Pairings for November 18, 19, & 20 In the New Tasting Room from Noon to 6:00 pm Food & Recipes:

Saturday Food Demonstrations with Chef Ross Warhol

What to do with Thanksgiving Leftovers?

Stuffing Biscuits, Carved Turkey Breast, Cranberry Mayonnaise

Caramelized Onion and Goat Cheese Tart

Roasted Butternut Squash, Spiced Ricotta Cheese

Curried Pork Tenderloin, Celery Root Puree, Apple Cider Caramel

Garlic Baskets from Ribbon Road Garlic Farm

Tours: Offered at 1:00 and 3:00 pm on Friday & Sunday

We are featuring various food and wine pairings: Black Bean Salsa: Great with Any Red Wine

Oregano Pesto Toast: Johnson Estate Chambourcin

Basil Pesto & Spicy Hummus with Vegetables: Freelings Creek Riesling

Damson Plum & Goat Cheese Tart: Chautauqua Rouge

Ginger Orange Pound Cake: Johnson Estate White Ipocras

Apple Spice Cake: Johnson Estate Red Ipocras

Double Chocolate Almond Biscotti: Johnson Estate Port

